Join the International Student Organization

The International Students Organization (ISO) is an organization for all international students and American students that are interested in meeting different cultures. The ISO brings international awareness to the campus and plan different events to interact with all different cultures around campus. Come join us and enjoy of the diversity that exists within Shippensburg University, open your world to others and broaden your cultural knowledge.

The ISO is seeking new members to help their club thrive! They are planning events for this coming spring semester to encourage engagement of the ISO with other students on campus and to make their presence felt. This semester, meetings have been held to plan such events, as well as a hike that members took on nearby trails in the Appalachian Mountains. Last year, the ISO sponsored a trip to Washington D.C.! The success of this group lies in the hands of the students. Whether you are a degree-seeking international student, an exchange student, or a domestic student who has an interest in culture and study abroad, this club is a perfect fit. As more students join, the more neat things the club will be able to accomplish! We hope to see you next semester!
February Study Abroad Fair

In the beginning of February, the International Programs Office will be hosting a study abroad fair. Unlike the study abroad fair that took place in September, this one will be completely organized and orchestrated by students and faculty. Past study abroad students will represent the countries and programs that they experienced. Faculty will be there to speak on behalf of countries that they have visited or are experts on. This will give students the opportunity to talk to their peers and trusted professors about study abroad in order to get an idea of what their experience will be like from those who have lived it!

Because we are still in the planning stages of this event, the date and location are forthcoming. Stay tuned to newsletters and campus advertisements at the beginning of next semester. Also, come and check out a study abroad 101 session to learn the ins and outs of study abroad here at Shippensburg University! These dates and times are also forthcoming!
Beginning in January, the International Programs Office will begin a new process for our newsletters! Instead of one covering activities from over the course of two months, we will begin a weekly newsletter that includes things such as International Programs events, International Student Organization events, APB events, and anything else that is happening on campus that may be of interest to international and study abroad students. This idea was suggested by international student Meelika Molder, who happens to be a student worker in the office. She, along with Emmitt Smith, will be spear-heading the effort to produce this newsletter each week. The idea is to keep everyone up to date and in the loop with all of the happenings on campus. If anyone has ideas or information that they would like included, you can email Emmitt Smith the information at es6557@ship.edu. We hope that everyone enjoys the change!
Recipe for Guava Duff
From international student Ashon Rolle (Bahamas)

Ingredients

- 12-15 large guavas
- 3 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup sugar
- ¼ cup butter
- ¼ cup Crisco
- 2 eggs, separated
- 2 teaspoons vanilla

Sauce
- 1 cup granulated sugar
- 1 cup butter
- 2 eggs (or egg whites)
- 1 tablespoon rum (or 2 teaspoons vanilla)

Directions

1. Peel and core guavas. Rub cores through sieve to obtain some of the pulp, and mix with cut up guavas. Add sugar to taste.
2. Beat butter, Crisco with sugar, then beat in egg yolks.
3. Sieve flour, baking powder and salt and fold into butter/egg mixture. Add vanilla.
4. Divide dough in 3 balls. Refrigerate 1/2 hour until firm.
5. Spread out each of the balls on a piece of foil; cover with Guava. Starting at one end, fold into roll.
6. Cover with foil, place in baking bag and seal. Boil 1 hour in large pot with hot water. Slice and serve warm with Sauce.
7. FOR SAUCE: Beat egg whites in dish until foamy. Cream butter and sugar in a separate dish until sugar has dissolved. Gradually add egg whites and vanilla and continue beating till smooth. Add to top of warm Guava Duff when serving.
Recipe #2 from Ashon Rolle
Bahamian Pea Soup n' Dough Boy

THE SOUP

- 2 ham hocks (or a few chunks of other smoked or cured meats)
- 1 pound meaty pork or beef ribs or other meat with bones
- 2 cups pigeon peas (they do NOT have to be soaked)
- 8 cups cold water
- 1 teaspoon thyme
- 1 13.5-ounce (400 ml) coconut milk (minus 1/2 cup, to be used for the dumplings)
- salt and pepper to taste

THE DUMPLINGS (about 24)

- 1 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup reserved coconut milk

Directions

- Place ham hocks and other meats in a Dutch oven with the pigeon peas and cold water. Bring to a slow boil, partially cover, and cook for 2 hours. Strain the broth, cutting the meat into bite size pieces (discarding the bones) and returning both the broth and meat to the pan. Add the onions, tomatoes, green pepper, celery, tomato paste, and thyme and simmer for another 30 minutes. Pour in the coconut milk, salt and pepper to taste, and let simmer while you're making the dumplings.
- Stir the flour, baking powder, and salt together, then stir in the coconut milk until a dough forms. Drop rounded teaspoonfuls into the simmering soup. Let cook for 10 minutes, then cover and cook another 10 minutes.
Upcoming Events

- Interested in Study Abroad? Come to a Study Abroad 101 session to learn more about how to make your trip a reality!
  - Schedule for Spring 2015 is forthcoming! Stay tuned!

- Be sure to check out the Short-Term Study Abroad Programs that will be offered this summer! Some destinations include:
  - China
  - France
  - Spain
  - Europe (many countries in one trip)

- Like us on Facebook at…
  - Shippensburg University International Students
  - Shippensburg University Study Abroad

- Have a wonderful and safe winter break! See you back in January!